

# Grodziskie

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **4.3**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (66.7%) | 81 %  | 6   |
| Grain | Pilzneński          | 1 kg (33.3%) | 81 %  | 4   |

## Hops

| Use for             | Name                | Amount | Time   | Alpha acid |
|---------------------|---------------------|--------|--------|------------|
| Boil                | Hallertau Tradition | 10 g   | 60 min | 5 %        |
| Aroma (end of boil) | Hallertau Tradition | 10 g   | 5 min  | 5 %        |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 5 g    | Boil    | 5 min |